

Welcome to The Newmarket Room Restaurant & Bar. Featuring a paddock to plate food philosophy that provides simplistic, comforting and authentic flavours. Executive Chef Manoj and his skilled team deliver a menu that reflects a modern Australian twist. A menu to be shared with family and friends.



STARTER

<i>Fresh Sourdough</i>	7
<i>Bone Marrow Butter & Thyme NF</i>	
<i>Oysters ***</i>	
<i>Natural served with Vinaigrette</i>	7.50 each
<i>Kilpatrick</i>	8.50 each

ENTRÉE

<i>Roasted Cowra Lamb Backstrap</i>	30
<i>Sesame Saltbush Dukkah, Lemon Myrtle Labneh, Charred Zucchini, Romesco and Harissa Emulsion GF</i>	
<i>Seafood Bisque</i>	32
<i>Prawns, Mussels, Pipies, Scallop and Crisps NF</i>	
<i>Hunter Valley Duck</i>	30
<i>Baby Beetroot, Fermented Garlic, Maraschino Cherries, Macadamia, Pumpkin Mousse and Rosella Jus GF, DF, SF</i>	
<i>Wild Atlantic Scallops</i>	36
<i>Pork Belly, Purple Cauliflower Mousse, Shimeji Mushroom, Plum Reduction, Karkalla, Matcha Dust GF, NF</i>	
<i>Butternut Pumpkin Ravioli</i>	28
<i>Basil Pesto, Pine Nuts, Cheese Foam and Davidson Plum Tullie, Basil Infused Oil V</i>	

FROM THE GRILL

<i>220 gram Angus Reserve Grain Fed MB3+ Black Angus Eye Fillet ***</i>	56
<i>300 gram Angus Reserve Grain Fed MB2+ Black Angus Scotch Fillet</i>	59
<i>300 gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin</i>	58
<i>250 gram Wagyu Rump MB4+ Tajima ***</i>	56
<i>All Steaks are accompanied with Potato Galette, Charred Pearl Onion, Broccolini & Beef Jus NF, SF</i>	
<i>Add Shitake Infused Beef Jus</i>	1.50 extra

*Dining Benefits Do Not Apply****

GF = Gluten Free | DF = Dairy Free | VE = Vegan | NF = Nut Free | V = Vegetarian | SF = Seafood Free |

Menu items may contain the above, please inform our staff of any food allergies or intolerances

Card transactions will incur a surcharge of 1.4 % for VISA and MASTERCARD. 2.2% AMEX.

Service Surcharge- Sunday 10%. Public Holiday 15%

MAINS

Garlic & Thyme Minute Steak	36
<i>Crema di Funghi Sauce, Beetroot Salad, Pepita Granola and Chips GF, SF</i>	
<i>Our signature dish designed to showcase our hotel story highlighting our Paddock to Plate food philosophy.</i>	
Crispy Pork Belly	36
<i>Black Pudding, Pickled Mustard, Cauliflower Cream, Kale, Charred Leek, Beef Jus NF, SF,</i>	
Frutti Di Mare	38
<i>Angel Hair Pasta served with Prawn Infused Oil NF</i>	
Indian Spiced Infused Chicken	38
<i>Cumin Spiced Pumpkin Mousse, Charred Onion, Charred Broccolini and Red Wine Jus GF, NF, SF</i>	
Pan-Seared Wild Caught Barramundi	42
<i>Black Caviar and Lemon Myrtle Beurre Blanc, Charred Kale, Pickled Purple Cauliflower GF, NF</i>	
24 Hours Braised Lamb Shank	38
<i>Harissa Mashed Potato, Za'atar, Pomegranate, Charred Pearl Onions, Broccolini with Rosemary & Mint Oil NF</i>	
Wild Mushroom Risotto	32
<i>Baby Beetroot, Oyster Mushrooms, Crispy Kale & Basil VE, NF</i>	

SIDES

	Single	Sharing
Newmarket's Garden Salad, Beetroot, Carrots, Feta, Mixed Greens <i>v</i>	7	12
Rocket & Pear Salad, Pomegranate, Parmesan, Onion, House Dressing <i>v, GF</i>	7	12
Crispy Eggplant, Sticky Sauce <i>VE</i>	8	13
Maple Caramelised Root Vegetables <i>v, GF, NF</i>	9	16
Duck Fat Confit Kipfler Potato <i>GF, DF</i>	9	16
Chips, Rosemary Seasoning, Lime Aioli <i>VE, GF, NF</i>	7	12

We invite you to discover our extensive collection of Australia's finest wines.
Please ask your server for wine pairing recommendations.

Dining Benefits Do Not Apply***
 GF = Gluten Free | DF = Dairy Free | VE = Vegan | NF = Nut Free | V = Vegetarian | SF = Seafood Free |
 Menu items may contain the above, please inform our staff of any food allergies or intolerances
 Card transactions will incur a surcharge of 1.4 % for VISA and MASTERCARD. 2.2% AMEX.
 Service Surcharge- Sunday 10%. Public Holiday 15%

DESSERTS

<i>Eucalyptus Panna Cotta</i>	28
<i>served with Strawberry Syrup, Strawberry Gel, Diced Strawberry, Cucumber, Crumb V, GF</i>	
<i>Gulab Jamun</i>	30
<i>served with Rabri Emulsion, Cardamom Syrup, Pistachio Crumbs, Gold Leaves v</i>	
<i>Crème Brulée</i>	28
<i>Almond Soil, Berries, Boysenberry Ice Cream V, GF</i>	
<i>New Zealand Ice Cream (1 Scoop)</i>	7
<i>Vanilla, Strawberry. Chocolate or Boysenberry</i>	

CHEESES

All Cheeses are served with Honeycomb, Fig Paste, Pear, Grapes, Raisin Sourdough, Crackers

<i>Woombye Triple Cream / Australia Cow's Milk</i>	
<i>Milawa Gold Log / Victoria, Australia Cow's Milk</i>	
<i>Pyengana Cheddar/ Tasmania, Australia Cow's Milk</i>	
<i>Beppino Occelli Barolo/ Langhe, Italy Sheep's and Cow's Milk</i>	
<i>Selection of One Cheese</i>	24
<i>Selection of Two Cheese</i>	28
<i>Selection of Three Cheese</i>	33
<i>Selection of Four Cheese</i>	38

*Dining Benefits Do Not Apply****

GF = Gluten Free | DF = Dairy Free | VE = Vegan | NF = Nut Free | V = Vegetarian | SF = Seafood Free |

Menu items may contain the above, please inform our staff of any food allergies or intolerances

Card transactions will incur a surcharge of 1.4 % for VISA and MASTERCARD. 2.2% AMEX.

Service Surcharge- Sunday 10%. Public Holiday 15%



NEWMARKET ROOM

\$105 Sharing Menu

Fresh Sourdough, Bone Marrow Butter & Thyme NF

Entrée to Share

Hunter Valley Duck, Baby Beetroot, Fermented Garlic, Maraschino Cherries, Macadamia, Pumpkin Mousse Rosella Jus & Indigenous Herbs GF, DF, SF

Wild Atlantic Scallops, Pork Belly, Purple Cauliflower Mousse, Shimeji Mushroom, Plum Reduction, Matcha Dust GF, NF

Roasted Cowra Lamb Backstrap, Sesame Saltbush Dukkah & Lemon Myrtle Labneh, Charred Zucchini, Romesco & Harissa Emulsion GF

Butternut Pumpkin Ravioli, Basil Pesto, Pine Nuts, Cheese Foam & Davidson Plum Tullie V

Mains to Choose

Garlic & Thyme Minute Steak, Crema Di Funghi Sauce, Beetroot Salad, Pepita Granola and Chips GF
Our signature dish designed to showcase our hotel story highlighting our Paddock to Plate food philosophy

Indian Spiced Infused Chicken with Cumin Spiced Pumpkin Mousse, Charred Onion, Charred Broccolini, Red Wine Jus GF, NF

Pan - Seared Wild Caught Barramundi, Black Caviar and Lemon Myrtle Beurre Blanc, Charred Kale, Pickled Purple Cauliflower GF, NF

300-gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin SF, NF
served with Potato Rosette, Charred Pearl Onion, Broccolini and Red Wine Jus

Wild Mushroom Risotto with Baby Beetroot, Oyster Mushrooms, Crispy Kale & Basil VE, NF

Sides to Share

Rocket & Pear Salad, Pomegranate, Parmesan, Onion, House Dressing V,GF
Crispy Eggplant, Sticky Sauce VE
Chips VE,GF, NF

Dessert

Eucalyptus Panna Cotta, Strawberry Syrup, Strawberry Gel, Diced Strawberry, Cucumber, Cardamom Gel, Crumb V, GF



NEWMARKET ROOM

\$95 Sharing Menu

Fresh Sourdough, Bone Marrow Butter & Thyme NF

Entrée to Share

Hunter Valley Duck, Baby Beetroot, Fermented Garlic, Maraschino Cherries, Macadamia, Pumpkin Mousse Rosella Jus & Indigenous Herbs GF, DF, SF

Roasted Cowra Lamb Backstrap, Sesame Saltbush Dukkah & Lemon Myrtle Labneh, Charred Zucchini, Romesco & Harissa Emulsion GF

Butternut Pumpkin Ravioli, Basil Pesto, Pine Nuts, Cheese Foam & Davidson Plum Tullie V

Mains to Share

Indian Spiced Infused Chicken with Cumin Spiced Pumpkin Mousse, Charred Onion, Charred Broccoli, Red Wine Jus GF, NF

Pan - Seared Wild Caught Barramundi, Black Caviar and Lemon Myrtle Beurre Blanc, Charred Kale, Pickled Purple Cauliflower GF, NF

300-gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin SF, NF
served with Potato Rosette, Charred Pearl Onion, Broccoli and Red Wine Jus

Wild Mushroom Risotto with Baby Beetroot, Oyster Mushrooms, Crispy Kale & Basil VE, NF

Sides to Share

Rocket & Pear Salad, Pomegranate, Parmesan, Onion, House Dressing V,GF
Crispy Eggplant, Sticky Sauce VE
Chips VE, GF, NF

Dessert

Eucalyptus Panna Cotta, Strawberry Syrup, Strawberry Gel, Diced Strawberry, Cucumber, Cardamom Gel, Crumb V, GF



CHILDREN'S MENU

<i>Chicken Schnitzel and Chips</i>	20
<i>Steak and Chips</i>	20
<i>Spaghetti Napoli Sauce</i>	18

